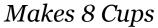
Waukesha County UW Extension Farmers Market Fresh

Rhubarb Strawberry Topping

Ingredients:

10 stalks rhubarb
4 cups hulled, quartered strawberries
1½ cups sugar
1 cup orange juice
Zest of one orange, grated
Zest of one lemon, grated
½ teaspoon vanilla extract





Directions:

- 1. Trim rhubarb and cut into 1 inch pieces.
- 2. Hull and quarter strawberries.
- 3. Combine all ingredients in a large heavy saucepan over medium heat and stir well. Bring to a boil.
- 4. Reduce heat and simmer for 10 to 12 minutes, skimming off foam as it collects.
- 5. Remove from heat. Serve warm or cold.
- 6. Before refrigerating leftovers, cool to room temperature, cover and then refrigerate. Keeps for 4 days in the refrigerator. Reheat if desired.

